Appl. No. 10/534,950 Amdt. dated Sept. 16, 2009 Reply to Office Action of May 27, 2009

## Amendments to the Claims:

This listing of claims will replace all prior versions and listings of claims in the application.

## Listing of Claims:

- Claim 1 (currently amended): An acid emulsified 1 mayonnaise-like food comprising, an esterified compound 2 composed of a potato starch or a hydrolysate thereof and an 3 alkenylsuccinic acid, an esterified compound composed of 4 5 waxy cornstarch or a hydrolysate thereof and alkenylsuccinic acid, a thickening polysaccharide, and an edible fat and 6 7 oil, wherein the content of protein is less than 0.5% by mass, the content of the esterified compounds is 1.2 to 2.2% 8 9 by mass, the content of the thickening polysaccharide is 0.3 to 0.7% 0.7% by mass, and the content of the edible fat and 10 11 oil is 50 to 75% by mass, and wherein the acid emulsified
- 1 Claim 2 (previously presented): The acid emulsified
- 2 mayonnaise-like food according to claim 1, further

mayonnaise-like food is a semi-solid.

3 comprising an edible vinegar, salt and seasoning.

Claims 3-4 (canceled).

12

- Claim 5 (previously presented): The acidic emulsified
- 2 mayonnaise-like food according to claim 1, wherein the mass
- 3 ratio of the esterified compound to the thickening
- 4 polysaccharide is from 2:1 to 10:1.

Claim 6 (canceled).

Appl. No. 10/534,950 Amdt. dated Sept. 16, 2009 Reply to Office Action of May 27, 2009

- Claim 7 (previously presented): The acidic emulsified
- 2 mayonnaise-like food according to claim 1, wherein the
- 3 esterified compound has a degree of substitution of ester
- 4 groups from 0.005 to 0.020.
- 1 Claim 8 (previously presented): The acidic emulsified
- 2 mayonnaise-like food according to claim 1, wherein the
- 3 alkenylsuccinic acid is octenylsuccinic acid.
- Claim 9 (previously presented): The acidic emulsified
- 2 mayonnaise-like food according to claim 1, wherein the
- 3 thickening polysaccharide is xanthum gum.

Claim 10 (canceled).